

NEW YEARS EVE MENU

STARTERS

Hazari Kebab

Char Grilled Chicken in Delicate
Tandoori Marinade

Shami Kebab

Minced Lamb, expertly Seasoned
with Selection of Spices

Bang Bang Prawns

Tiger Prawns in a Crispy Batter tossed
with Chilli and Garlic Flakes

Papdi Chaat

Crispy Puri with Spiced Chickpeas,
Potatoes, Vermicelli and Chutney

MAIN COURSE

Rarra Ghost

Slow Cooked Lamb in a Traditional Spiced
Sauce and Layered with Lamb Mince

Murg Butter Massala

Char Grilled Chicken Double Cooked
in a Tangy Medium Spiced Sauce

Goan Fish Curry

Cod Loin in a Classic South Indian Style curry

Jeera Aloo

Sautéed potatoes with Cumin and Mild spices

Vegetable Biryani

Colourful Combination of Fresh
Vegetables and Aromatic Rice

Selection Of Breads



NEW YEARS EVE VEG MENU

STARTERS

Papdi Chaat

Crispy Puri with Spiced Chickpeas, Potatoes,
Vermicelli and Chutney

Gunpowder Gobi

Char Grilled Paneer in a Tandoori
Marinade

Samosa Chaat

Deconstructed Samosa with
Sweet Yogurt, Tamarind & Mint Chutney

Royal Harabarra

Spinach, Paneer, Mint and Ginger in
a Pan Fried Patty

MAIN COURSE

Paneer Reshmi

Strips of Paneer, Green Pepper & Onion
tossed in a Mild Spiced Massala

Veg Manchurian

Cauliflower Wok-Fried in a Tangy,
Sweet & Chilli Dressing

Dal Makhni

Our classic North Indian Green Lentils
in a Rich Sauce

Sigri Brocoli

Tandoor Grilled Broccoli in a Rich Sauce with
Cracked Mustard Seeds and Sun Dried Chillies

Mendu Vada

Soft & crispy lentil fritters with Coconut
Chutney and Sambhar Chowder

Vegetable Biryani

Colourful Combination of Fresh
Vegetables and Aromatic Rice

Selection of Breads



THE BANYAN TREE